

ANTIPASTI

HOUSE MADE MEATBALLS	\$13.95	BRUSCHETTA	\$11.95
CALAMARI FRITTI	\$21.95	Grilled Tuscan bread with garlic, fresh tomato and basil	
BURRATA	\$16.95	CARPACCIO	\$18.95
Imported Burrata Cheese, Extra Virgin Olive Oil, Sicilian Sea Salt, Crostini		thinly sliced raw filet mignon, arugula, capers, and shaved parmigiana	

INSALATA

INSALATA MISTA	\$11.95	ARUGULA	\$15.95
mixed baby lettuces		Arugula, shaved fennel, roasted beets, goat cheese	
CESARE	\$15.95	GORGONZOLA	\$14.95
Classic caesar salad		Hearts of romaine with gorgonzola	
ADD WHITE ANCHOVIES TO CESAR	\$3.00		

PASTA

SPICY RIGATONI VODKA	\$29.95	PAPPARDELLE CON CINGHIALE	\$29.95
Housemade Spicy Pork Sausage, Tomato, Vodka, Cream and Calabrian Chilies		Pappardelle with our housemade, wild boar sausage, and Cremini mushrooms	
TAGLIATELLE BOLOGNESE	\$25.95	SPAGHETTI AND MEATBALLS	\$25.95
Ground Beef, Veal, Ragu		Spaghetti with our Housemade all Beef Meatballs	
FETTUCCINE QUATTRO FORMAGGI	\$24.95	SPAGHETTI CARBONARA	\$24.95
Four Cheeses		Guanciale, eggs and pecorino	
EGGPLANT PARMIGIANA AND RIGATONI	\$26.95	GNOCCHI AL PIACERE	\$23.95
eggplant parmigiana with a side of rigatoni		housemade potato dumpling with your choice of sauce	
LINGUINE GAMBERI E LIMONE	\$29.95	TORTELLINI ROMANA	\$24.95
Prawns, Lemon, Garlic and Cream		cream, prosciutto, peas	
ORRECCHIETTE	\$25.95	RAVIOLI DI RICOTTA AURORA	\$24.95
Orrechiette with our Housemade spicy pork sausage, Broccoli Rabe, garlic and chili flakes		Housemade ravioli, Stuffed with Ricotta and Spinach, tomato cream sauce	
LINGUINE ALLE VONGOLE	\$29.95	SPICY FETTUCCINE GAMBERI	\$29.95
Manilla Clams, garlic, white wine, chili flakes		Prawns, Garlic, Tomato, Basil, Calabrian Chilies	

PESCE

CAPE SANTE AL TARTUFO	\$34.95	SCAMPI	\$33.95
Sea Scallops With Truffle Sauce		Prawns Sauté with Garlic, lemon, and white wine	
RISOTTO AL DIAVOLO	\$34.95	CACCIUCCO LIVORNESE	\$34.95
Risotto with Sea Scallops, Prawns, tomato, marsala, chili flakes		Mediterranean Seafood Stew with Sea Scallops, prawns, clams, calamari, garlic, tomato and saffron broth	

CARNE

BISTECCA AL GORGONZOLA	\$44.95	STRACCETTI	\$43.95
Certified Angus 16 oz. N.Y. Strip, Gorgonzola Butter, French Fries		Thinly sliced certified 14 oz. Angus N.Y. Steak Tuscan Style with Arugula and Shaved Parmigiana.	
VEAL MARSALA	\$33.95	VEAL PICCATA	\$33.95
Veal, Mushrooms and Marsala		lemon, capers, white wine	
CHICKEN PICCATA	\$28.95	VEAL SALTIMBOCCA	\$34.95
lemon, capers, white wine		Mozzarella, Prosciutto and sage	
CHICKEN PARMIGIANA	\$28.95	COSTOLETTE D'AGNELLO	\$38.95
Tomato, Basil, Parmigiano and Mozzarella		Grilled Rack of Lamb, Rosemary Sauce	
OSSO BUCO	\$42.95	VEAL CHOP PARMIGIANA	\$49.95
Slowly Braised veal shank, saffron risotto		Pan Seared, tomato, mozzarella, parmigiana	
VEAL CHOP VALDOSTANA	\$49.95	COSTOLETTE DI VITELLO	\$48.95
pan seared, prosciutto, fontina		Grilled veal loin chop	

CONTORNI

RAPINI	\$10.95	FAGIOLI ALL'UCCELLETTO	\$8.95
Broccoll rabe, garlic, chili flakes		cannellini beans, tomato, sage, garlic	
TRUFFLE FRIES	\$9.95	SPINACI	\$9.95
		spinach, garlic, chili flakes	

SPLIT CHARGE FOR SALAD 1.95 ENTRÉE 3.95 18% GRATUITY ADDED TO 5 OR MORE... CONSUMPTION OF RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE OUR RISK OF FOOD BORNE ILLNESS.